

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1       Claim 1 (original): A fat and oil composition for spreads  
2       composed of a continuous fat and oil phase and a water  
3       phase, characterized in that the fat and oil phase comprises

4               (a) a liquid-state fat and oil containing, as a main  
5       ingredient, triglycerides having fatty acids with 8 to 10  
6       carbon atoms in an amount of not less than 10% by mass of  
7       the total constitutional fatty acids;

8               (b) a low melting transesterified fat and oil obtained  
9       by subjecting 40 to 90 parts by mass of a palm based fat and  
10      oil and 60 to 10 parts by mass of the liquid-state fat and  
11      oil to transesterification with a 1,3-position-specific  
12      lipase; and

13               (c) a solid-form fat and oil having an open-tube  
14      melting point under increasing temperature of 38°C or  
15      higher.

1       Claim 2 (original): The fat and oil composition for spreads  
2       according to claim 1, wherein the content of the  
3       liquid-state fat and oil (a) is 40 to 70% by mass of the  
4       total mass of the fat and oil phase, the content of the low  
5       melting transesterified fat and oil (b) is 5 to 50% by mass  
6       of the total mass of the fat and oil phase, and the content  
7       of the solid-form fat and oil (c) is 5 to 40% by mass of the  
8       total mass of the fat and oil phase.

1       Claim 3 (original): The fat and oil composition for spreads  
2       according to claim 1, wherein the triglycerides as a main  
3       ingredient of the liquid-state fat and oil (a) comprises  
4               triglycerides having fatty acids with 8 to 10 carbon  
5               atoms bound to the 1-,2- and 3-positions;  
6               triglycerides having fatty acids with 8 to 10 carbon  
7               atoms bound to the 1-, and 2-positions;  
8               triglycerides having fatty acids with 8 to 10 carbon  
9               atoms bound to the 1-, and 3-positions;  
10              triglycerides having a fatty acid with 8 to 10 carbon  
11              atoms bound to the 1-position; or  
12              triglycerides having a fatty acid with 8 to 10 carbon  
13              atoms bound to the 2-position.

1       Claim 4 (opiginal): The fat and oil composition for spreads  
2       according to claim 1, wherein the low melting  
3       transesterified fat and oil (b) has an open-tube melting  
4       point under increasing temperature of 20 to 32°C.

1       Claim 5 (original): The fat and oil composition for spreads  
2       according to claim 1, wherein the solid-form fat and oil  
3       (c) is an animal fat and oil or vegetable fat and oil, or a  
4       hydrogenated oil, fractionated oil or transesterified oil  
5       thereof.

1       Claim 6 (original): The fat and oil composition for spreads  
2       according to claim 1, wherein the water phase is contained  
3       in the range of 10 to 100 parts by mass per 100 parts by  
4       mass of the fat and oil phase.

1       Claim 7 (original): A fat and oil composition comprising  
2                   (a) a liquid-state fat and oil containing, as a main  
3                   ingredient, triglycerides having fatty acids with 8 to 10  
4                   carbon atoms in an amount of not less than 10% by mass of  
5                   the total constitutional fatty acids;

6                   (b) a low melting transesterified fat and oil obtained  
7                   by subjecting 40 to 90 parts by mass of the palm based fat  
8                   and oil and 60 to 10 parts by mass of a liquid-state fat and  
9                   oil to transesterification with a 1,3-position-specific  
10                  lipase; and

11                  (c) a solid-form fat and oil having an open-tube  
12                  melting point under increasing temperature of 38°C or  
13                  higher.

1       Claim 8 (original): The fat and oil composition according to  
2       claim 7, wherein the content of the liquid-state fat and oil  
3                   (a) is 40 to 70% by mass of the total mass of the fat and  
4                   oil composition, the content of the low melting  
5                   transesterified fat and oil (b) is 5 to 50% by mass of the  
6                   total mass of the fat and oil composition, and the content  
7                   of the solid-form fat and oil (c) is 5 to 40% by mass of the  
8                   total mass of the fat and oil composition.

1       Claim 9 (currently amended): The fat and oil composition  
2       according to claim 7-~~or~~-8 for use in producing a fat and oil  
3       composition for spreads.

1       Claim 10 (new): The fat and oil composition according to  
2       claim 8 for use in producing a fat and oil composition for  
3       spreads.